

# ULUPNA CABERNET SAUVIGNON

2017

*The Chic* - "You know you are drinking a Cabernet Sauvignon when you drink Ulupna Cabernet Sauvignon". A down to earth stylish wine capturing the formal characteristics of the grape variety and the fun driven creativity of the chic Australian attitude.



<b>OVERVIEW</b>	The sun filled Goulburn Valley region produces intense varietal fruit with excellent structure. The Ulupna vineyard is situated on a small, distinctive site with the cooling influence of the Murray River and the alluvial soils, which are steeped in Red Gum and Peppercorn tree relics. As well as reflecting the landscape that it comes from, it is also a reflection of the people who made it. Long time residents in Australia and Europe, the Ulupna team brings European awareness and sensitivities into an Australian context.
<b>VINIVITICULTURAL DETAILS</b>	There are only 4 ha of Cabernet Sauvignon planted in our 22 ha vineyard. These were cuttings from a neighbouring vineyard, which were cuttings from the original plantings of Cabernet Sauvignon that arrived in Australia in the 1880's. These are planted using a traditional Double Guyot trellising system. Only organic fertilisers are used and minimal chemical inputs. Only organic fertilisers are used and minimal chemical inputs. The grapes are machine harvested at night so as to be cool and ready for fermentation upon arrival. Fermentation takes between 10-15 days and is temperature controlled with remontage 4 – 5 times per day. A Bordeaux yeast selection is used to enhance the classic Cabernet profile and ensuring a fine tannin structure. The air bag press is set to a soft setting to gain flavour but not bitterness. Wood treatment varies according to the vintage conditions but is used sparingly to allow the fruit to shine.
<b>GRAPE VARIETY &amp; VINEYARD</b>	100% Cabernet Sauvignon from Ulupna's own vineyard in the Goulburn Valley, Central Victoria
<b>WINE ANALYSIS</b>	Alc/Vol: 14.5%, TA: 7.64g/L, pH: 3.24
<b>VINTAGE CONDITIONS</b>	A very good year, with no significant weather events, producing a large if early harvest.
<b>EYE</b>	Medium ruby with a pink edge.
<b>NOSE</b>	Tutti-frutti, blackcurrant lollies, opening into a light tomato-leaf character and ripe blackberries. Further airing produces classic blackcurrant and blackberries with aromas of vanilla, toast, and red plums.
<b>PALATE</b>	Blackcurrants and simple red fruit, particularly cranberries, cherries, and red berries, with a long finish. Medium-bodied, with tangy acid and very soft tannins.
<b>FOOD MATCHES</b>	Lamb cutlets with rosemary and thyme, or drunken chicken.
<b>CONCLUSION</b>	A medium-weight wine; cellar for 8-10 years.
<b>LAST TASTED</b>	August 2018
<b>AWARDS (PER WINE STYLE &amp; PER VINTAGE)</b>	<ul style="list-style-type: none"> <li>2011 Dookie Wine Show – Bronze (2010 vintage)</li> <li>2014 China Wine &amp; Spirit Awards – Silver (2010 vintage)</li> <li>2015 Sakura Japan Women's Wine Awards – Gold (2010 vintage)</li> <li>2015 Berlin International Wine Competition – Silver (2012 vintage)</li> <li>2015 Decanter Asia Wine Awards – Commended (2014 vintage)</li> <li>2017 Halliday Wine Companion – 89 points (2014 vintage)</li> <li>2017 Sakura Japan Women's Wine Awards - Silver (2014 vintage)</li> <li>2017 International Wine &amp; Spirits Competition - Silver (Black Label, 2015 vintage)</li> <li>2019 China Wine &amp; Spirit Awards Best Value - Gold (Black Label, 2015 vintage)</li> <li>2019 London Wine Competition - Bronze (2017 vintage)</li> <li>2019 Concours Mondial des Féminalise - Gold (2017 vintage)</li> </ul>

